2025 LULI SAUVIGNON BLANC
ARROYO SECO

Luli represents a partnership formed by Sara Floyd and the Pisoni Family. Sara Floyd is a Master Sommelier with many years of food and wine experience. The Pisoni Family is known for their eponymous vineyard in the Santa Lucia Highlands and for Pisoni Estate and Lucia wines.

Deciding they would make a great partnership and noting the shortage of handcrafted wines at reasonable prices, they set out to create a new line of wines for this niche. To achieve this, Floyd and the Pisoni Family focus on purchasing grapes from multiple vineyards in the Santa Lucia Highlands and the greater Monterey County—California coastal regions excellent for growing cool-climate grapes.

WINEMAKER: Jeff Pisoni

CASES PRODUCED: 575

ALCOHOL: 14.1%

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THE VINTAGE:

The 2025 growing season moved with a changing tempo—long, steady stretches that rewarded patience, followed by brief interruptions of rain during harvest that demanded quick pivots in the vineyard. Overall, the wines reflect a cooler vintage shaped by modest rainfall. Budbreak arrived on a normal-to-late schedule in mid to late March, and the combination of cool spring weather and limited moisture kept canopies naturally modest requiring thoughtful canopy work and fruit dropping to preserve vine balance.

Picking began in mid-September and carried through mid-October, marked by the two rain events that brought pauses and restarts. The resulting wines are generous, deeply colored, and possess a balanced, coastal Monterey County expression.

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THE VINEYARD:

We hand-craft this Sauvignon Blanc from the cold and windy vineyards in the Arroyo Seco AVA. This wine is from a single sustainably-farmed vineyard that rests on ancient riverbed, layered with shale and river rock. The soils are reminiscent of the Graves region of Bordeaux, where the gravelly soils give much life to the wine.

THE WINEMAKING:

Luli Sauvignon Blanc was made with classic winemaking techniques: hand- sorting of the fruit, native yeasts for fermentation and production in small lots. The wine was fermented entirely in neutral barrels with limited lees contact—both which contribute complexity and texture to the wine. The resulting balanced wine is a tribute to the region's success with cool climate varieties and gentle winemaking.

TASTING NOTES:

The 2025 Luli Sauvignon Blanc is a focused, coastal expression of Arroyo Seco with a bright natural acidity. It opens with clean aromatics of grapefruit, key lime, passionfruit and a subtle herbal lift. On the palate, the wine is crisp and driven, with citrus and stone-fruit flavors carried by a firm, mineral backbone. Added Texture comes from the neutral barrels used during fermentation, which adds volume through the mid-palate. The finish is long, precise, and energetic with lingering citrus zest and freshness. Enjoy this 2025 Luli Sauvignon Blanc now or cellar for the near-term as it gains complexity.